

# Gila County Health & Emergency Management



5515 South Apache Ave., Suite 100, Globe, AZ 85501

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110 West Main St., Suite A, Payson, AZ 85541

PHONE: (928) 474-1210 | FAX: (928) 474-7069



## Temporary Food Vendor Permit Application

Print legibly and complete this form entirely, including the signature. **Return this form with the permit fee no later than 2 weeks prior to the event.**  
(check or money order) payable to GCDHEM to:

Gila County Public Health Division

5515 S Apache Ave, Suite 100, Globe, AZ 85501 **or** 110 West Main St, Suite A, Payson, AZ 85541

Permit Fee Enclosed	\$	Permit fee is \$30 for one day \$60 for two to 14 days	
Facility Name			
Permit Type	Temporary Vendor	Owner	
Mailing Address			
Phone Number		Email	

### Event Information

Name of Event	
Location of Event	
Date(s) of Event	

Please list all foods and drinks you plan on selling or attach a menu to this application:


I assume complete responsibility for the business for which I am making application. I agree said business will be conducted in full compliance with the State of Arizona and Gila County Division of Health & Emergency Services regulations and laws pertaining to its operation. I also understand failure to operate the facility described above in accordance with law may result in permit revocation and cessation of operations. I have read and understand the Temporary Food Booth Requirements for Special Events.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Title

### OFFICE USE ONLY

Check Number:	
Receipt Number:	
Permit Number:	

_____ Authorizing Signature	_____ Date

## **Temporary Food Booth Requirements for Special Events**

### **Food Source**

Food must come from a store or market. NO HOMEADE FOOD ALLOWED – you will be told to remove or throw it out.

### **Food Preparation**

Food must be prepared in the booth or at a restaurant. If you arrive with any prepared food, you must produce a valid “Commissary Agreement” from a restaurant.

### **Booth Construction**

The booth must be closed on two sides with an overhead roof. Booths must be placed on pavement unless plywood or a plastic tarp is being used for the floor. DO NOT set up on dirt or grass.

### **Cross Contamination**

ALWAYS keep raw meat separated from any ready-to-eat food.

### **Food Temperatures**

Cold food must be kept at 41° F or less and hot food at 135° F or more at all times.

### **Thermometer**

Must have a functional probe/stem type dial or digital thermometer that measures from 0° F to 200°F.

### **Condiments**

Self-serve condiments must be served in squeeze bottles, pump dispensers, commercially packaged or in a container with a self-closing lid.

### **Water**

Must provide five gallons or more of potable water in clean containers. You must have a means to make hot water for hand washing, washing utensils, and cleaning.

### **Hand Wash Station**

Must provide a temporary hand wash station with soap and paper towels.

### **Wiping Cloths and Sanitizer Solution**

Provide a bucket of sanitizer solution (1 ½ tsp of bleach in 1 gallon of water) and a clean wiping cloth.

### **Disposable Gloves or Utensils**

NO bare hand contact with ready to eat foods. You must always wear disposable, non-latex gloves or use utensils when handling ready-to-eat foods.

### **Washing Utensils**

Must be able to effectively wash with hot water, rinse with hot water, sanitize with warm water and air-dry. You will need 3 dish pans or bus tubs to do this.

### **Food Handler's Card**

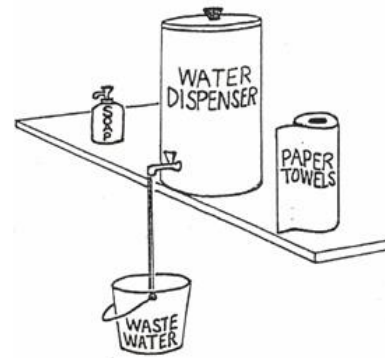
Any workers that will be working at the food booth must have a valid food handler's card from Gila County or another county in Arizona.

**Permit application and fee must be submitted two weeks prior to the event.**

## Hand Washing Station

### Requirements

- Soap
- Paper Towels
- 5 Gallon Water Dispenser
- Means to Have Hot Water
- Bucket for Waste Water



## Three Compartment for Sanitizing Utensils, Pots/Pans, and Plates

